
BLUE SEAL®

EVOLUTIONSERIES

Electric Fryers
E43 / E43E and E44 / E44E

Service Manual



**WARNING:**

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.



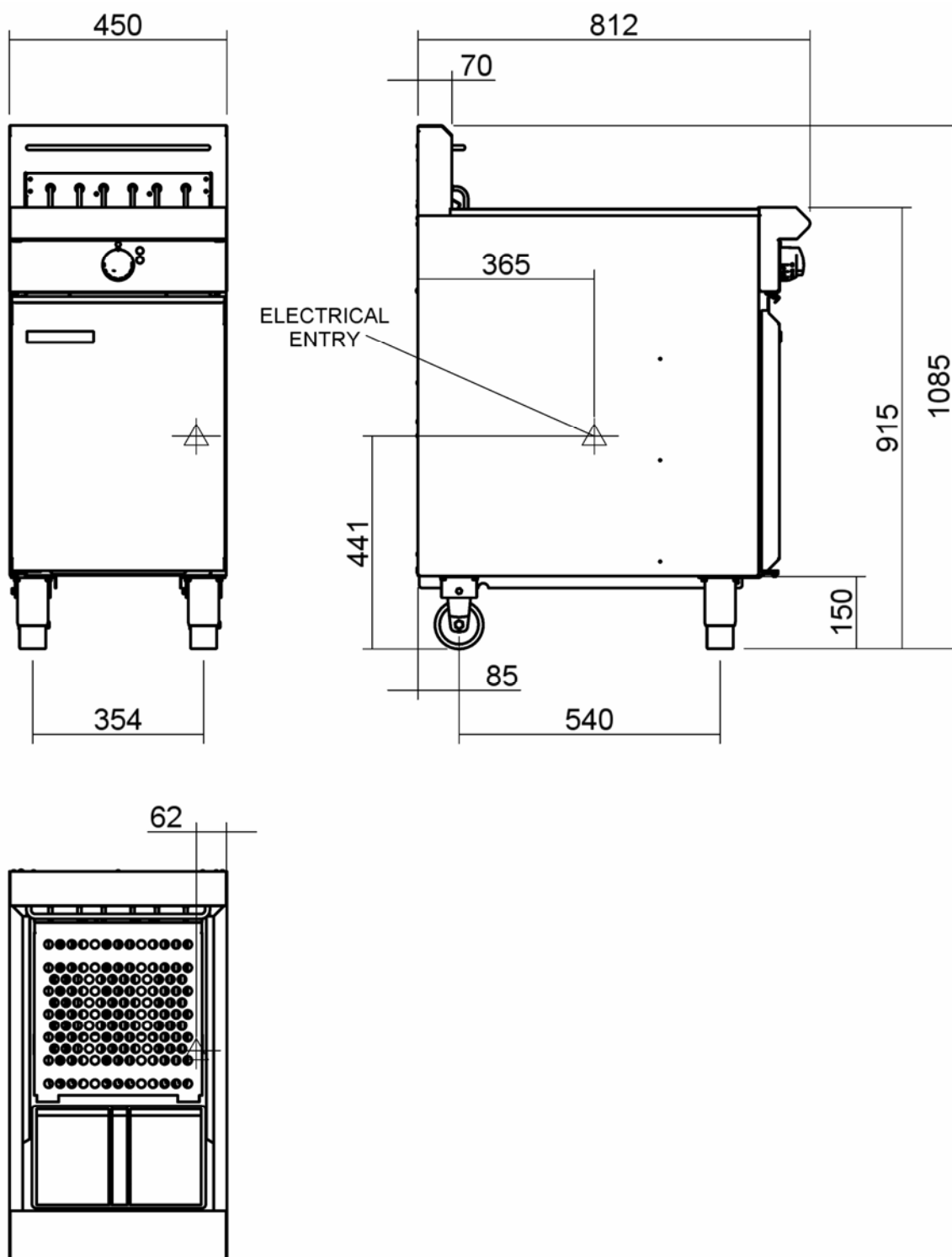
IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

This manual is designed to take a more in depth look at the E43 and E44 electric fryers for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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External dimensions: E43 / E43E



LEGEND

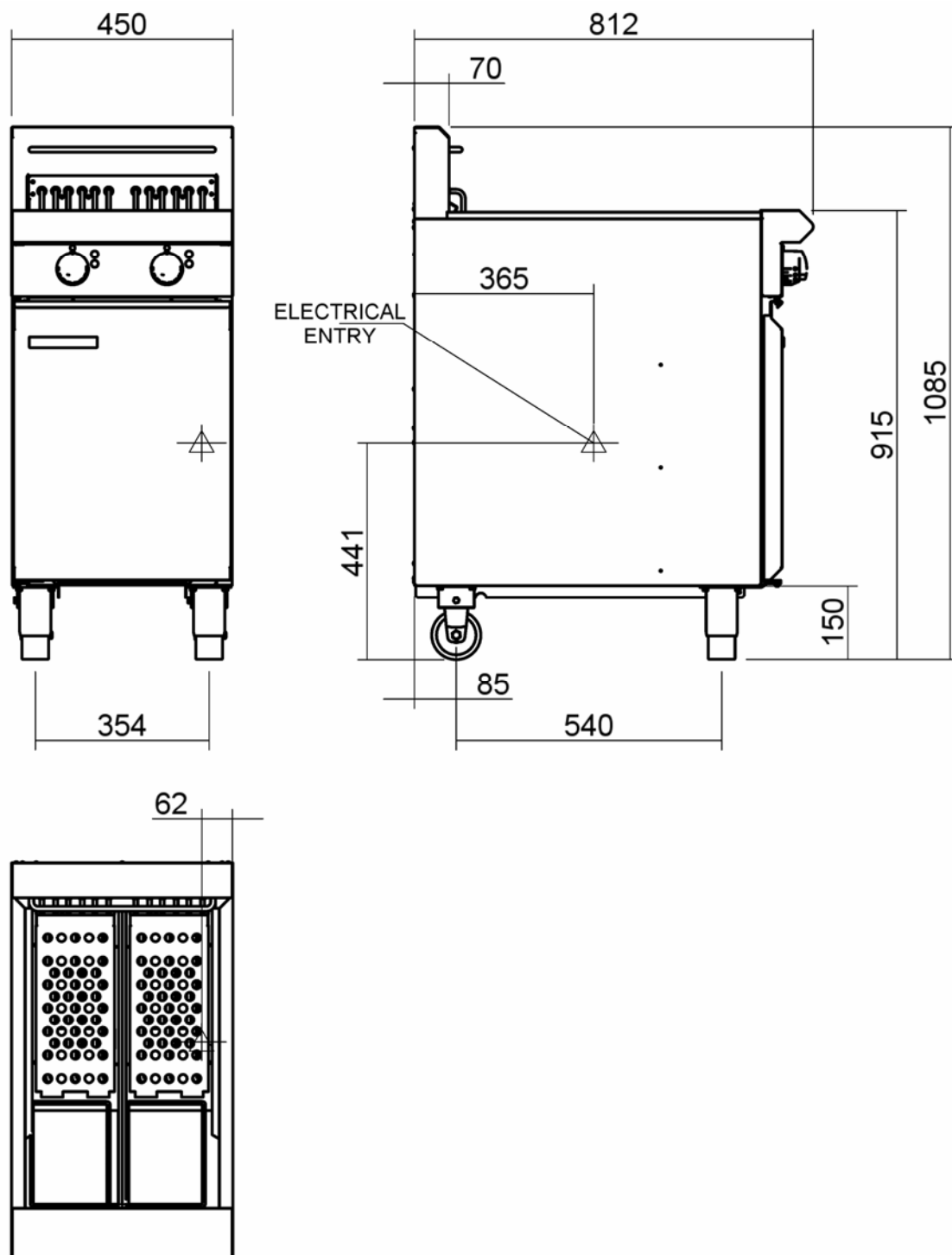


- Electrical connection entry point

Dimensions shown in millimetres.

1 Specifications

External dimensions: E44 / E44E



LEGEND



- Electrical connection entry point

Dimensions shown in millimetres.

Electrical supply

Model	Power Supply			Total Power Input	Amps		
	Voltage	Type	Frequency		L1	L2	L3
E43	400-415 Vac	3 P+N+E	50 / 60 Hz	17 kW	23.6	23.6	23.6
E43E	400-415 Vac	3 P+N+E	50 / 60 Hz	17 kW	23.6	23.6	23.6
E44	400-415 Vac	3 P+N+E	50 / 60 Hz	17 kW	23.6	23.6	23.6
E44E	400-415 Vac	3 P+N+E	50 / 60 Hz	17 kW	23.6	23.6	23.6

Tank capacity

	E43	E44
Oil capacity	27l 21.6kg	12l (per tank) 10kg (per tank)
Useable internal dimensions of tank (width x length)	365mm x 380mm	175mm x 380mm
Useable depth of oil	95mm	95mm

2 Installation

Installation Requirements

NOTE: It is most important that this appliance is installed correctly and that operation is correct before use. Installation shall comply with local electrical and health and safety requirements.

Blue Seal Deep Fryers are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.

This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering electrical, fire safety and health and safety.

Australia / New Zealand AS/NZS3000 - Wiring Rules.
United Kingdom: BS 7671 - Requirements for Electrical Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to relevant codes and manufacturers specifications in this section will void warranty.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the door outer panel and exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available electrical supply is correct to that shown on the rating plate located on the inside of the access door.
- Check that the following parts have been supplied with the appliance:

	E43 / E43E	E44 / E44E
Baskets	2	2
Sediment Trays	1	2
Lid	1	1
Adjustable Legs	4	4
Drain Stick	1	1
Drain Extension	1	2

Location

1. Any appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
2. Position the Deep Fryer in its approximate working position.
3. The legs must always be fitted. Ensure that the legs are securely attached.

Clearances

	Combustible Surface	Non Combustible Surface
Left/Right hand side	50 mm	0 mm
Rear	25 mm	0 mm

NOTE:

- **Only non-combustible materials can be used in close proximity to this appliance.**
- **In order to facilitate easy operation, drainage and servicing of the appliance, a minimum of 600mm clearance should be maintained at the front of the appliance.**

Assembly

This model is delivered completely assembled. Ensure that the legs are securely attached.

NOTE:

- This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the electrical connection. Refer to the "Electrical Connection" section below.

Electrical Connection

NOTE: ALL ELECTRICAL CONNECTIONS MUST ONLY BE CARRIED OUT BY A QUALIFIED PERSON.

Each fryer should be connected to an adequately protected power supply and isolation switch mounted adjacent to, but not behind the fryer. This switch must be clearly marked and readily accessible in case of fire.

The fryer is equipped with 32A fusing on L1, L2 and L3 supplies. Ensure that fuses are fitted (Type F1(NS) gG).

1. Check that the electricity supply is correct as shown on the Rating Plate attached to the inside of the access door.
2. The supply terminal connections are located at the lower front of the fryer.
3. Open the door and remove the service panel (6 screws) located behind the drain valve(s) to allow connection access for the electrical supply.
4. Bring the supply cable up through the grommet at the back of the fryer, and through the compression type gland provided on the rear of the main electrical switchgear panel.
5. Connect the mains supply to L1, L2 and L3 fuse carrier connections for 3 phases.
6. Connect neutral and earth conductors to neutral stud and earth stud respectively.
7. For all connections ensure that conductors are secure and appropriately terminated.
8. Tighten the cable gland to secure against tension on the cable.

NOTE:

- **This appliance must be grounded / earthed.**
- **Fixed wiring installations must incorporate an all-pole disconnection switch.**

Commissioning

1. Before leaving the new installation;
 - a. Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.
 - Check the current draw and loading for the equipment. Refer specification section for correct electrical requirements.
 - Check that all the connections are correct and that all cover panels have been re-fitted.
 - Check that the unit functions in accordance with the operating instructions.
 - Ensure that the tank drain extension and this instruction manual are left with the appliance.
 - Ensure that all the relevant details and contacts have been added to the front of the User manual.
 - b. The thermostat operation check should be carried out by filling the fryer with oil/shortening to the appropriate oil 'FILL LEVEL' mark at the rear of the tank and setting the thermostat to 180°C. Light the pilot burners and turn on the elements in accordance with "Operation Instructions" found in the User manual.
 - c. The calibration of the thermostat should be checked once the oil is up to temperature. If a discrepancy is found, the thermostat calibration should be referred to the supplier.
 - d. Ensure that the operator has been instructed in the areas of correct operation and shutdown procedure for the appliance.
2. The User manual must be kept by the owner for future reference, and a record of Date of Purchase, Date of Installation and Serial Number of Unit recorded and kept with the manual. (These details can be found on the Rating Plate fitted to the inside of the access door and in the "Specifications" section of this manual.

NOTE:

- **If for some reason it is not possible to get the unit to operate correctly, turn off the electrical power supply and contact a qualified service person. The supplier of this unit will be able to recommend a suitable person.**
- **Make sure that the electrical supply is turned off before any service or maintenance work is carried out.**

3 Operation

3.1 Description of controls

Manual controls - E43 and E44



Temperature Control Knob

Temperature Graduations
60°C to 200°C.

Neon Indicator
(White)

Power 'ON' Indicator. (When
main power switch is 'ON').

Neon Indicator
(Orange)

Heating 'ON' Indicator. (When
thermostat is turned to a
selected temperature.

Located Behind Main Access Door

Temperature
Cut-Out Reset
Switches

Operating the reset switch
resets the element.
(Press to operate).

Mains Isolation
Switch

Turns power 'ON' and 'OFF' to
the unit. (White LED Indicator
illuminates (Green) when
switched 'ON').

Electronic controls - E43E and E44E



Electronic Controller

See description of Electronic
Controller overleaf.

Located Behind Main Access Door

Temperature
Cut-out Reset
Switches

Operating the reset switches
resets the elements.
(One switch for each element.
Press to operate).

Mains Isolation
Switch

Turns power 'ON' and 'OFF' to
the unit. (Green LED Indicator
illuminates when switched
'ON').

WARNING:

DO NOT USE FLAMMIBLE SOLVENTS AND CLEANING AIDS ON OR IN CLOSE PROXIMITY TO THE FRYER WHILST THE FRYER IS STILL HOT.

CAUTION:

**Always turn off the electrical supply before cleaning the appliance.
This appliance is not water proof.
Do not use water jet spray to clean interior or exterior of this appliance.**

General

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. If any small faults occur, have them attended to promptly. Don't wait until they cause complete breakdown. It is recommended that a service check is conducted every six months.

Clean the fryer regularly. A clean fryer looks better, will last longer and will perform better. A build up of grease on the surface will hinder the transfer of heat from the cooking surface to the food. This will result in loss of cooking efficiency.

NOTE:

- **DO NOT use abrasive detergents, sharp scrapers, strong solvents or caustic detergents as they could corrode or damage the fryer.**
- **Ensure that any detergent or cleaning material have been completely removed after each cleaning.**

To keep your fryer clean and operating at peak efficiency, follow the procedures below:-

Draining and Cleaning**WARNING:**

**DO NOT ATTEMPT TO MOVE THE FRYER WHILST THE FRYER IS FULL OF OIL.
BEFORE ATTEMPTING TO MOVE THE FRYER, ENSURE THAT ALL THE OIL HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION BELOW ON HOW TO DRAIN THE OIL FROM THE FRYER.**

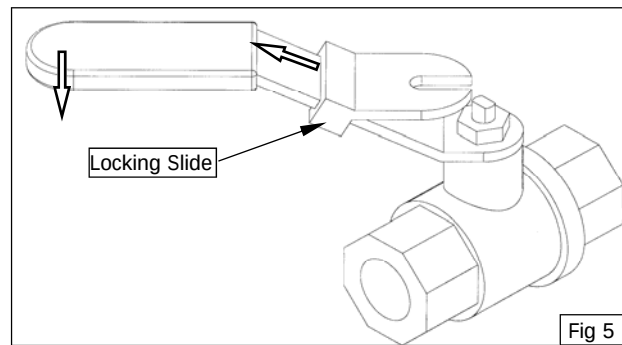
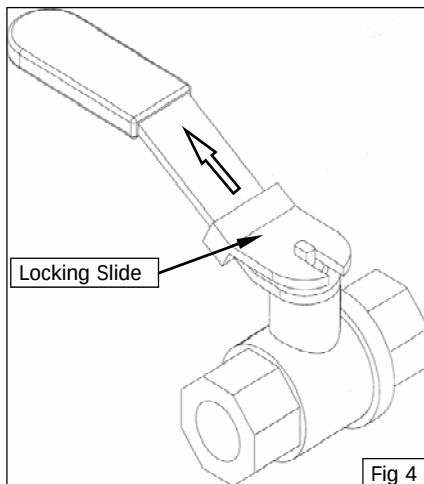
CAUTION:

**Never drain the fryer with power or elements switched 'ON'.
Always switch 'OFF' the fryer before draining or re-filling the tank.**

Opening the Drain Valve

- a. Lift the locking slide on valve handle to release valve.
- b. While holding the locking slide in the withdrawn position, rotate the handle anticlockwise to open the valve.
- c. When the valve is closed, the locking slide will drop down over the locking valve to prevent accidental opening of the valve.

4 Cleaning / Maintenance



Daily Cleaning

CAUTION:

HOT OIL WILL BURN - DO NOT RUSH THIS JOB.

1. At the end of each day or at the end of each shift, if the frying schedule is heavy, the frying medium should be drained and filtered into a receptacle.
2. Always filter the fryer when the cool zone under the elements is hot and liquid. A cold fryer heated up won't drain, because the frying medium in this zone will remain hard if using solid fat/oils.
3. Screw on the drain extension pipe and position a suitable container and filter under the drain.
4. Do not empty the total contents into one large container, as this will be dangerous and may be difficult when lifted up, to pour the hot oil back into the tank.
5. Lift the element assembly up out of the tank.
6. Open the drain valve slowly to minimise splashing, and take care not to overfill the container.
7. If necessary, use a drain stick to stir up any solid medium into the top medium to melt it.
8. Slip a muslin or other suitable bag over the drain valve. Crumbs will be caught in the bag but frying medium will strain freely through bag the bag into the receptacle.
9. When the tank has been drained, use a ladle or small pan with a handle as a ladle and dip into the hot frying medium from the receptacle and pour vigorously around sides and bottom of the tank to wash out crumbs and particles adhering to them.
10. Continue to dip and pour until all crumbs are washed down and into the filter bag.
11. Open the drain valve fully and check for any particles or crumb residue lodged in the valve. Clean out with a stiff nylon brush. Do not use a wire brush or metal rods as these damage the seating in the valve and will eventually lead to valve leakage. If the obstruction in the valve cannot be removed with a brush, use a wooden probe to dislodge the obstruction.
12. Wipe all exterior panels with a cloth dampened with detergent and rinse off any residue with clean warm water.
13. Once the daily cleaning operation is completed, close the valve and pour the frying medium back into the tank and continue the days work.
14. Straining takes less time than frying one load of potatoes and will pay dividends in food quality and saving of frying medium.

Weekly Cleaning

NOTE: If the fryer usage is very high, we recommend that the weekly cleaning procedure is carried out on a more frequent basis.

1. Proceed as for "Daily Cleaning" to drain and filter the tank. Do not refill the tank with frying medium until it has been cleaned as shown below.
2. Fill the fryer with cold water to the normal fill level and add a high quality commercial cleaner that has been specifically formulated for fryers. *All purpose cleaners are not recommended.*

NOTE: Never use a caustic or lye solution, as this will leave a fat destroying film on the tank.

3. Ensure that the elements are lowered into the tank. Switch 'ON' the power and heat the water to approximately 80-90°C.
4. Clean the fryer baskets at the same time by simply immersing them in the cleaning solution. Allow the fryer to soak for 5-10 minutes or as directed on the cleaner instructions. Remove the baskets and switch 'OFF' the fryer.
5. Scrub the baskets and fryer tank lightly, but vigorously with a stiff nylon bristle brush to remove any remaining deposits. DO NOT use a wire brush, as this will scratch the sides of the tank.
6. Empty the fryer and rinse thoroughly with water. Use a 1 part vinegar to 15 parts water solution to rinse the tank and neutralise any cleaner residue. Use a weaker solution of up to 1 part vinegar to 25 parts water if this proves unsuitable for the cleaner being used.
7. Rinse the tank thoroughly with water, drain and dry.
8. Refill the tank with new filtered frying medium to the correct level as shown in the Operation section - 'Filling the Tank(s)'.

Stainless Steel Surfaces

- a. With the tank(s) drained, cleaned and dried as shown above, clean the exterior surfaces of the fryer with hot water, a mild detergent solution and a soft cloth. Note that the control knobs are a push fit onto the thermostats and can be removed to allow cleaning of the front control panel.
- b. Dry all components thoroughly with a dry cloth and polish with a soft dry cloth.
- c. To remove any discolouration, use an approved stainless steel cleaner or stainless steel wool. Always rub in the direction of the grain.

Periodic Maintenance

WARNING:

DO NOT ATTEMPT TO MOVE THE FRYER WHILST THE FRYER IS FULL OF OIL.

BEFORE ATTEMPTING TO MOVE THE FRYER, ENSURE THAT ALL THE OIL HAS BEEN DRAINED FROM THE TANK. REFER TO THE INFORMATION ON THE PREVIOUS PAGES ON HOW TO DRAIN THE OIL FROM THE FRYER.

NOTE: All maintenance operations should only be carried out by a qualified service person.

To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts should be checked and adjusted periodically by a qualified service person. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown. It is recommended that the appliance is serviced every 6 months.

5 Trouble-shooting

**WARNING:**

ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

5.1 Trouble shooting chart

Fault	Possible Cause	Remedy

5.2 Fault Diagnosis

5.2.1

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WARNING:

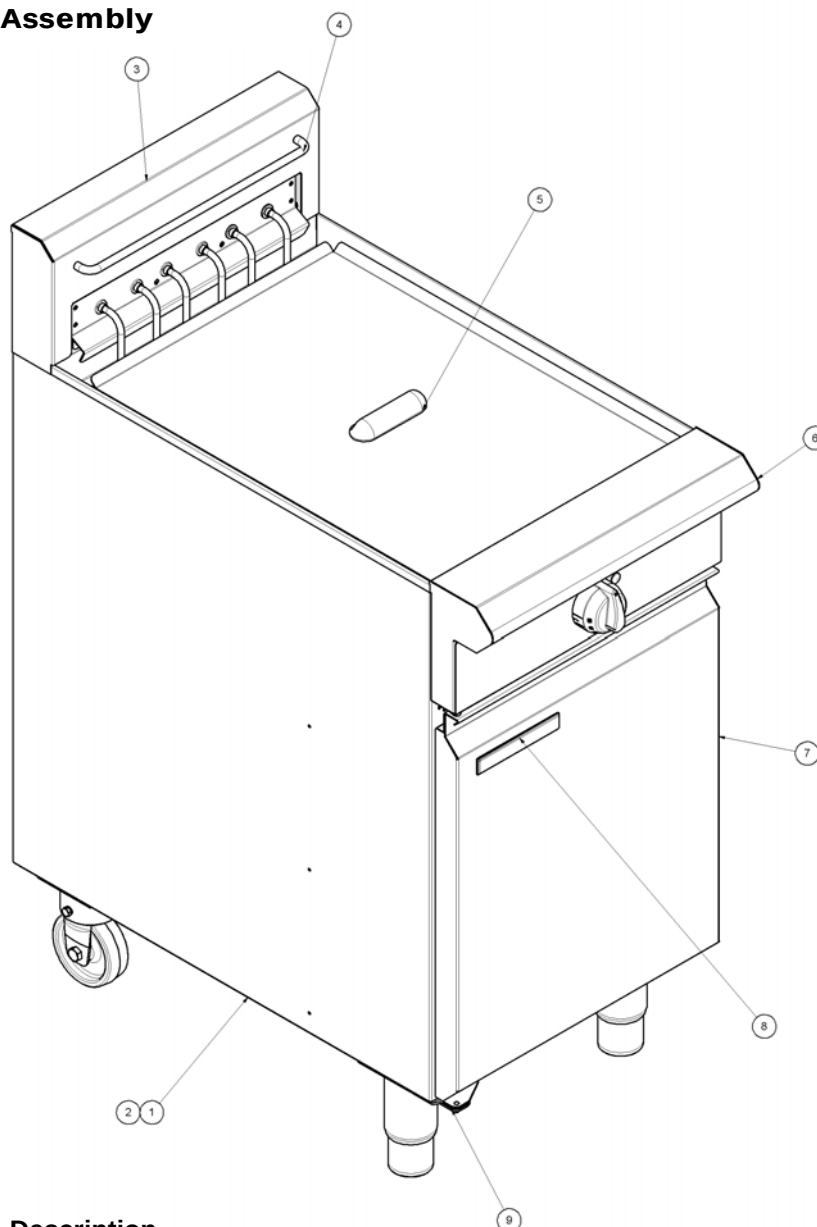
ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.
ENSURE ELECTRICAL SUPPLY IS SWITCHED OFF BEFORE SERVICING

6.1 Access

6.1.1 Control panel

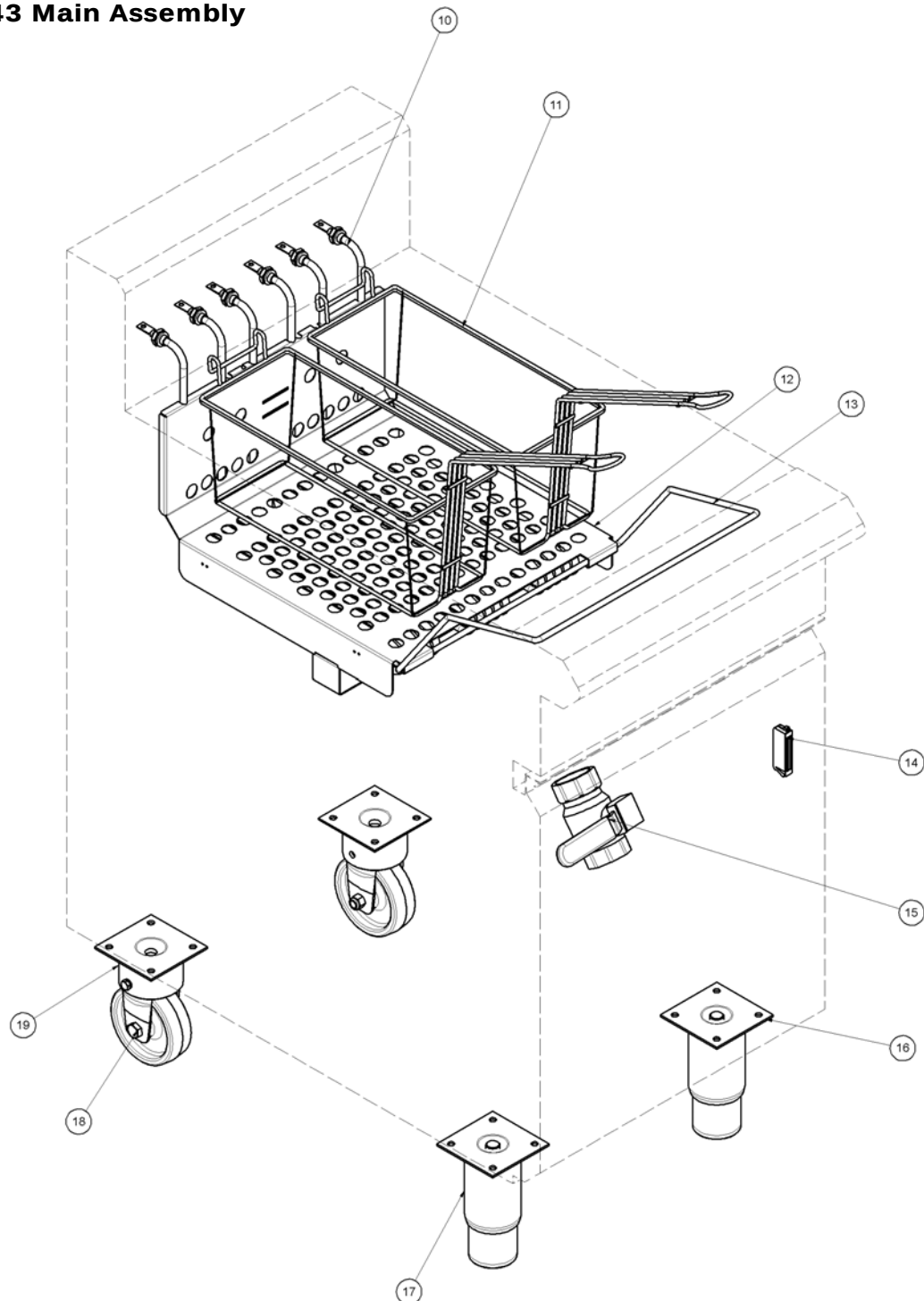
8.1 E43 Single Tank Fryer

8.1.1 E43 Main Assembly



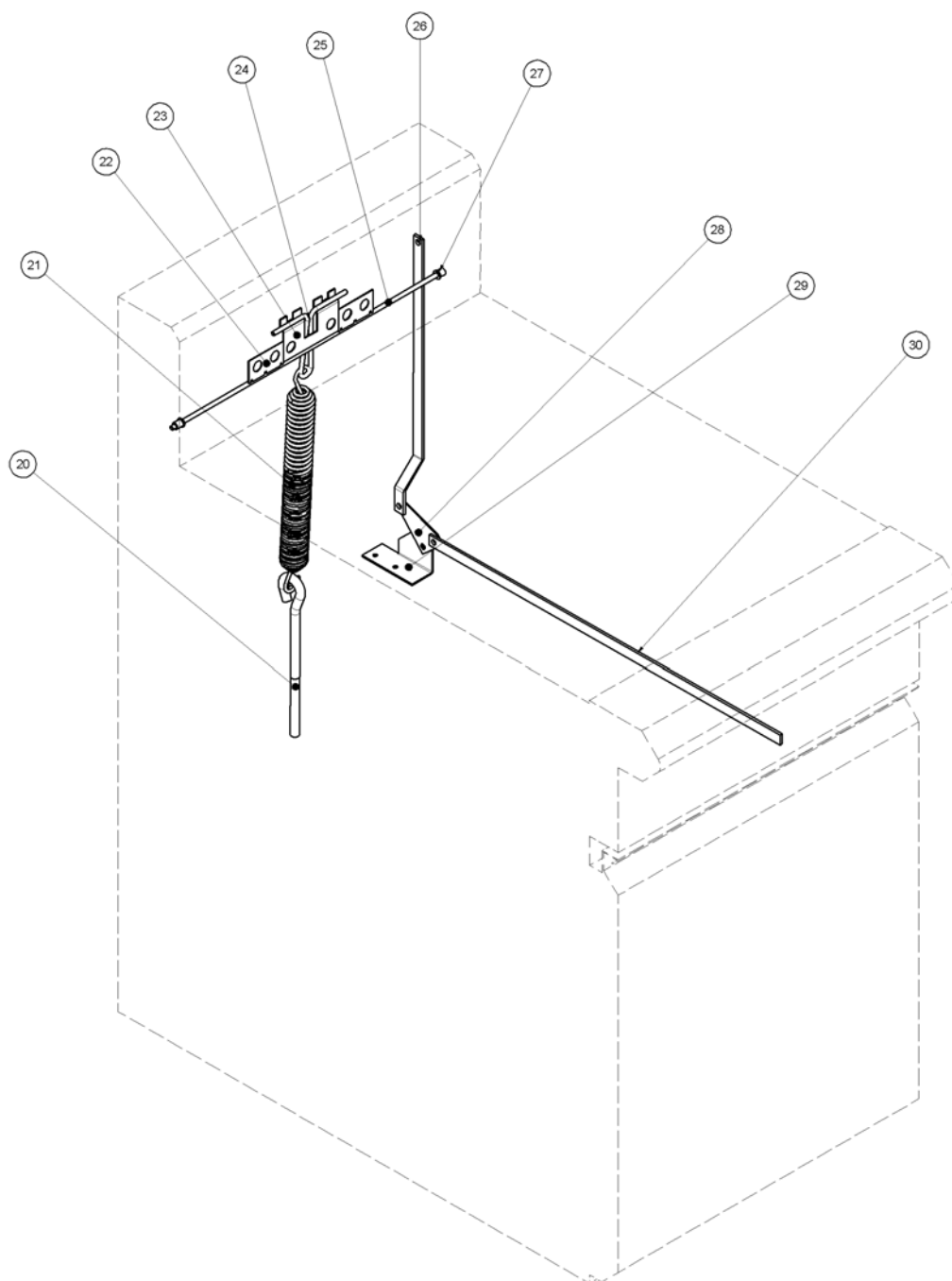
Item	Part Number	Description
1	227511	FRYER SIDE PANEL RH
2	227512	FRYER SIDE PANEL LH
3	228792	SPLASHBACK E43/44
4	227441	BASKET HANGER 370mm
5	228761	LID 450 FRYER
6	227762	HOB FRONT WA BSEAL
7	230422	FRYER DOOR ASSEMBLY (NO BADGE)
	227449	DOOR HANDLE
	228846	DOOR OUTER
	227453	DOOR INNER
	227466	FRYER CATCH RECEIVER
	228132	TUBE CLIP
	228308	HINGE PIVOT WA
8	227960	BADGE BLUESEAL
9	228300	HINGE PLATE
	228301	HINGE BUSH

8.1.2 E43 Main Assembly



Item	Part No	Description
10	014612	ELEMENT 5666W 240V
11	018019	FRYER BASKET -STANDARD
12	229419	SEDIMENT TRAY WA E43
	229404	TIE WIRE
13	228247	SEDIMENT TRAY HANDLE E43
14	227856	MAGNETIC CATCH 02-10-201-10
15	018358	BALL VALVE
16	227852	LEG PLATE
17	227850	LEG 150mm (FLUSH STUD)
18	229674	REAR ROLLER ASSY
19	229671	LEG RING PLATE THREADED

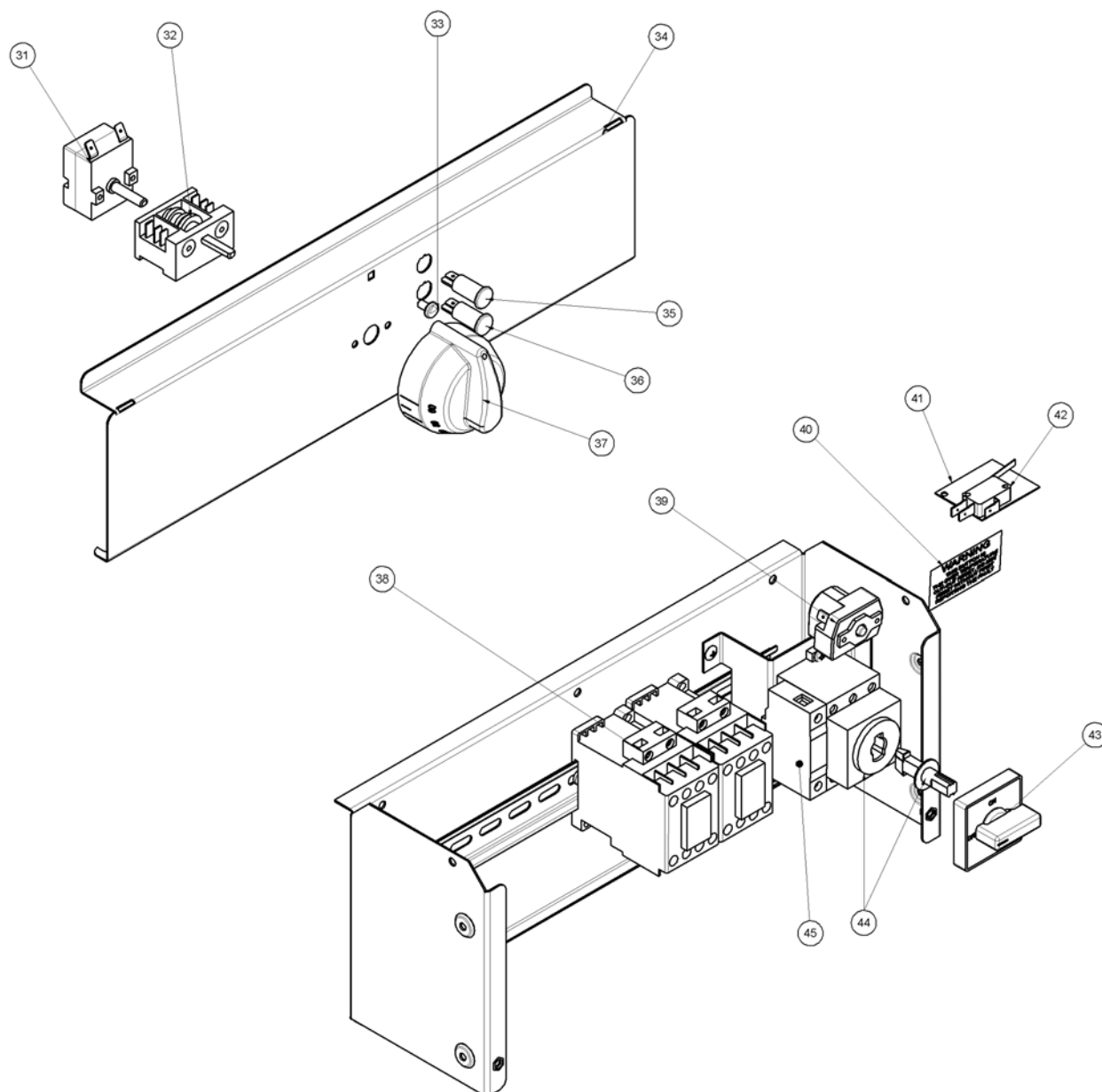
8.1.3 E43 Element Tilt Assembly



Item	Part No	Description
20	014814	EYE BOLT M10 x 200 CW M10 NUT
21	014858	ELEMENT SPRING
22	229589	CAPILLARY PLATE ELECTRIC
23	229587	PIVOT CLAMP SINGLE
24	014812	SPRING PIVOT ROD
25	229596	PIVOT ROD
26	228564	MICROSWITCH LINK ARM
27	227975	ELEMENT PIVOT BUSH
28	228539	ELEMENT SWITCH CRANK
29	228544	CRANK MTG BRACKET
30	228563	MICROSWITCH ACTUATOR ARM

8 Exploded Parts Diagrams

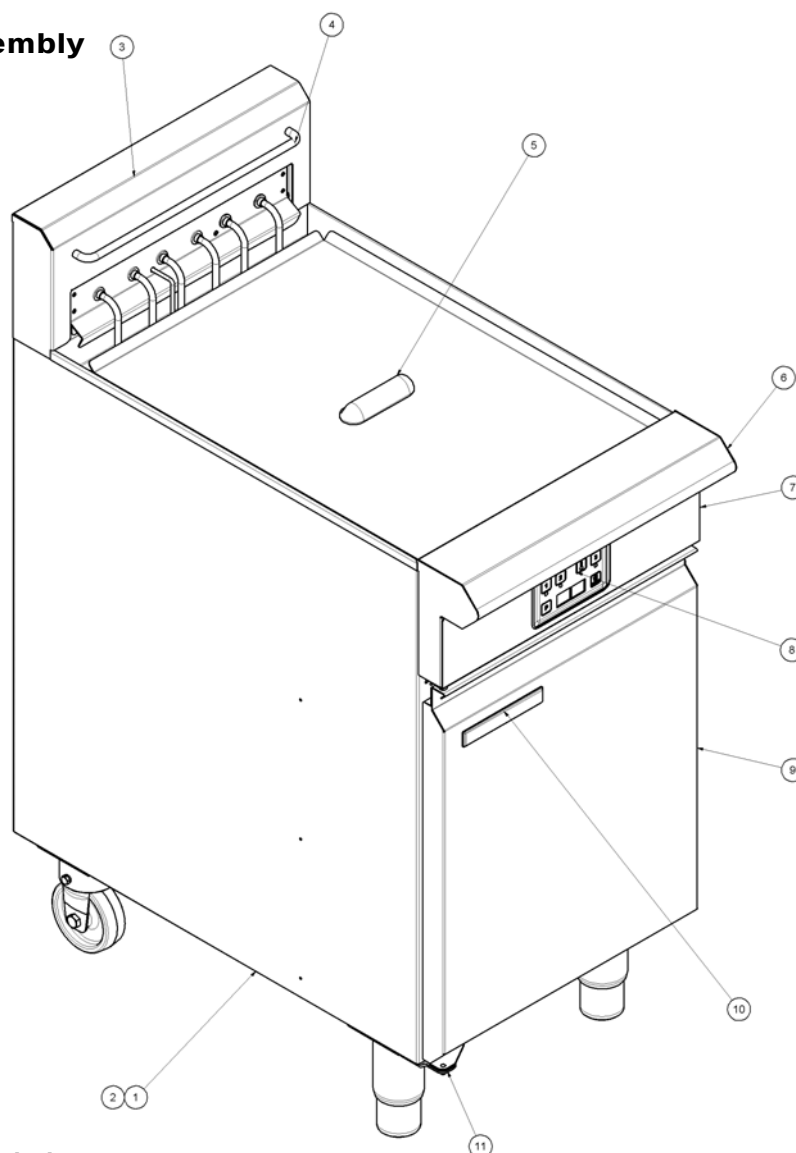
8.1.4 E43 Electrical Assembly



Item	Part No	Description
31	011982	THERMOSTAT 60°- 200°C
32	229355	SELECTOR SWITCH KIT
33	228571	INDEX MARK MOULDING
34	229410	CONTROL PANEL WA E43
35	228922	NEON - WHITE
36	227963	NEON - ORANGE-4122000478
37	227389	KNOB BLUE SEAL 6mm 60-200 deg
38	015966	CONTACTOR 100C09VA10
39	024018	OVERTEMP THERMOSTAT 238°C
40	021965	LABEL - RESET
41	013977	MICROSWITCH INSULATOR
42	024802	DOOR MICROSWITCH E32/G32
43	228375	ACTUATOR ON/OFF RED/YELLOW
44	228374	LOAD SWITCH ON/OFF 32A 3 POLE
45	229582	NEUTRAL TERMINAL

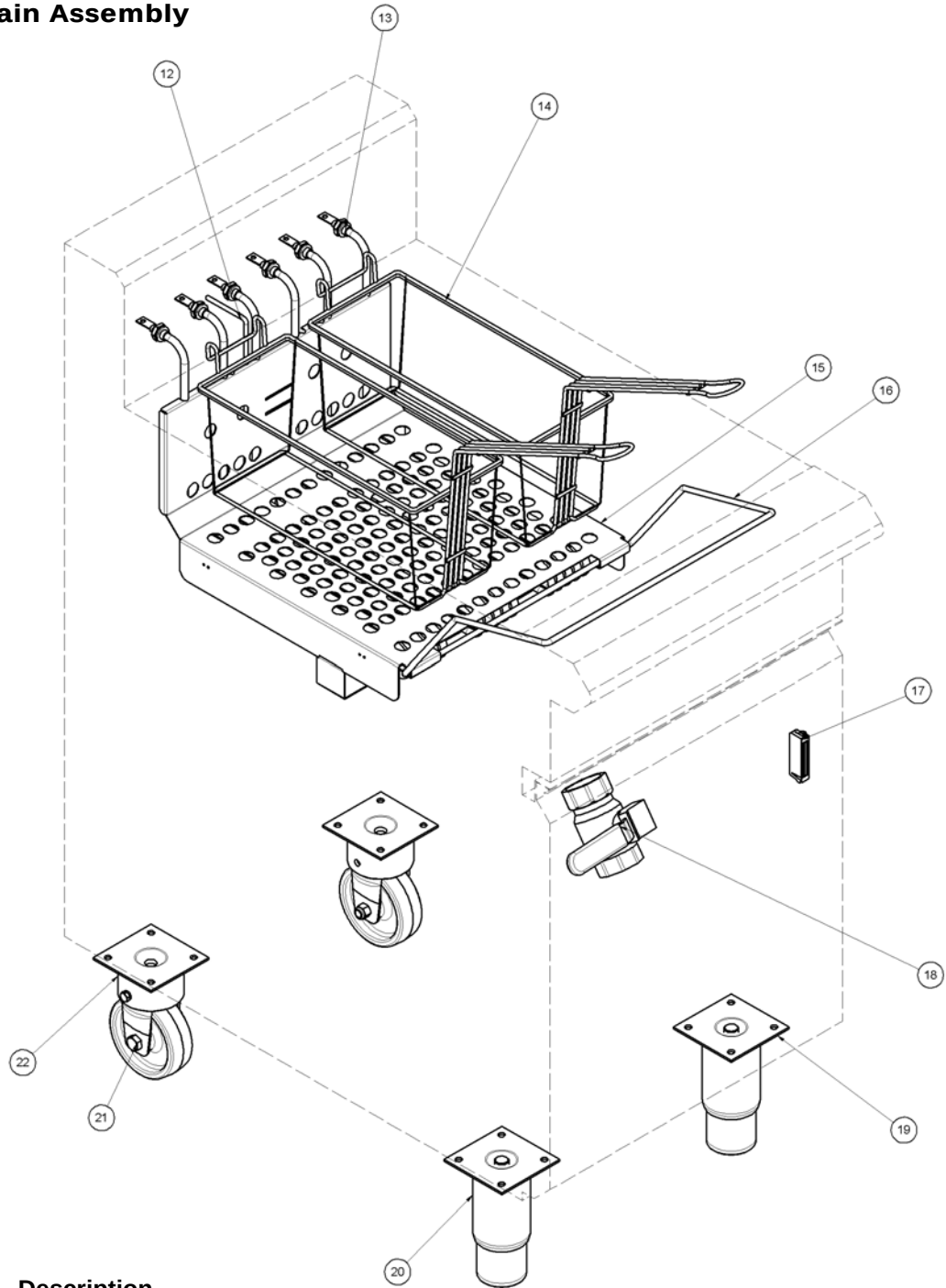
8.2 E43E Single Tank Fryer

8.2.1 E43E Main Assembly



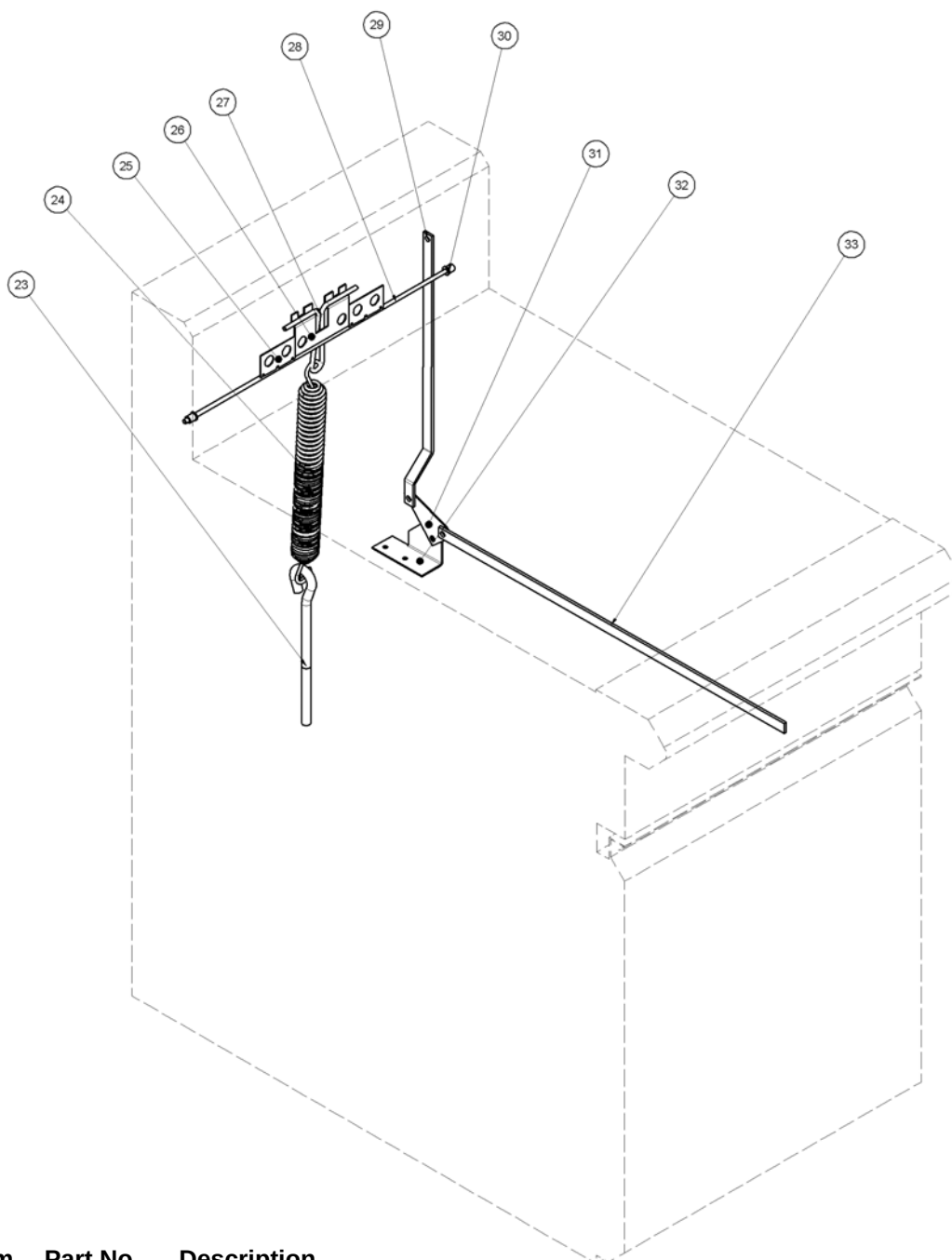
Item	Part No	Description
1	227511	FRYER SIDE PANEL RH
2	227512	FRYER SIDE PANEL LH
3	228792	SPLASHBACK E43/44
4	227441	BASKET HANGER 370mm
5	228761	LID 450 FRYER
6	227762	HOB FRONT WA BSEAL
7	229530	CONTROL PANEL WA E43E GT45E
8	228707	FAST DIGITAL CONTROLLER KIT
	230101	OVERLAY DIGITAL 3 BASKET BSEAL
9	230422	FRYER DOOR ASSEMBLY (NO BADGE)
	227449	DOOR HANDLE
	228846	DOOR OUTER
	227453	DOOR INNER
	227466	FRYER CATCH RECEIVER
	228132	TUBE CLIP
	228308	HINGE PIVOT WA
10	227960	BADGE BLUESEAL
11	228300	HINGE PLATE
	228301	HINGE BUSH

8.2.2 E43E Main Assembly



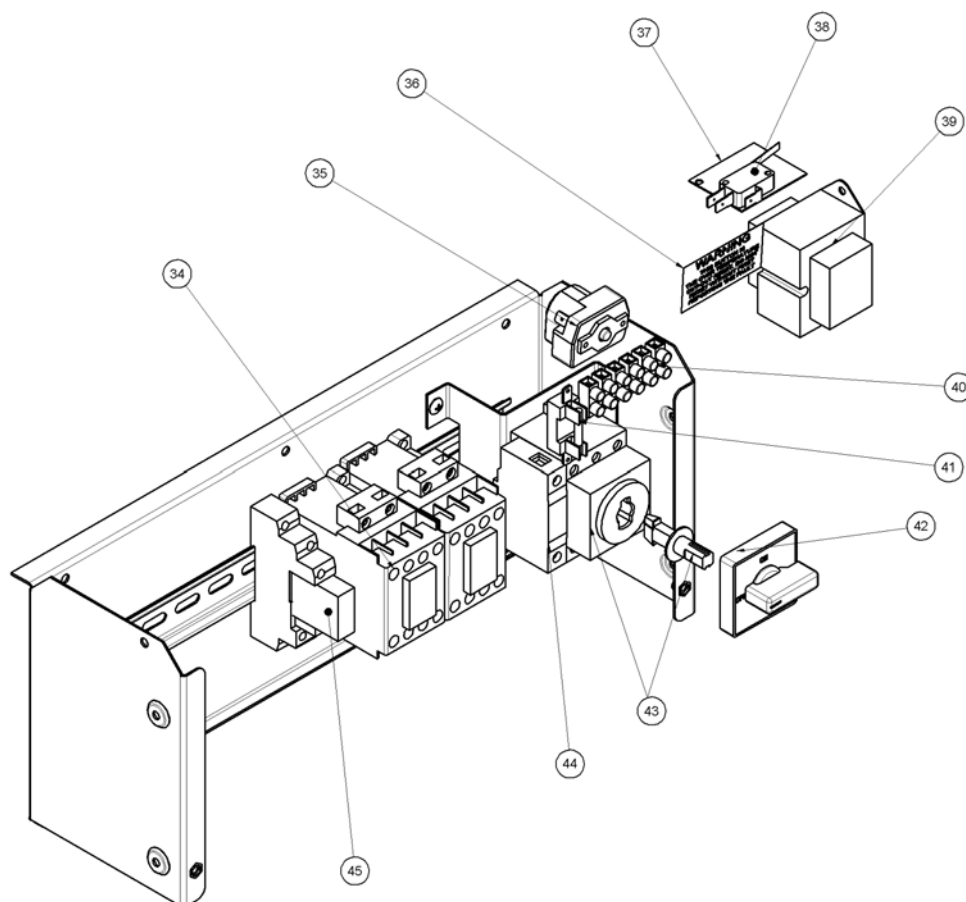
Item	Part No	Description
12	017717	PROBE ELECTRONIC
13	014612	ELEMENT 5666W 240V
14	018019	FRYER BASKET -STANDARD
15	229419	SEDIMENT TRAY WA E43
	229404	TIE WIRE
16	228247	SEDIMENT TRAY HANDLE E43
17	227856	MAGNETIC CATCH 02-10-201-10
18	018358	BALL VALVE
19	227852	LEG PLATE
20	227850	LEG 150mm (FLUSH STUD)
21	229674	REAR ROLLER ASSY
22	229671	LEG RING PLATE THREADED

8.2.3 E43E Element Tilt Assembly



Item	Part No	Description
23	014814	EYE BOLT M10 x 200 CW M10 NUT
24	014858	ELEMENT SPRING
25	229589	CAPILLARY PLATE ELECTRIC
26	229587	PIVOT CLAMP SINGLE
27	014812	SPRING PIVOT ROD
28	229596	PIVOT ROD
29	228564	MICROSWITCH LINK ARM
30	227975	ELEMENT PIVOT BUSH
31	228539	ELEMENT SWITCH CRANK
32	228544	CRANK MTG BRACKET
33	228563	MICROSWITCH ACTUATOR ARM

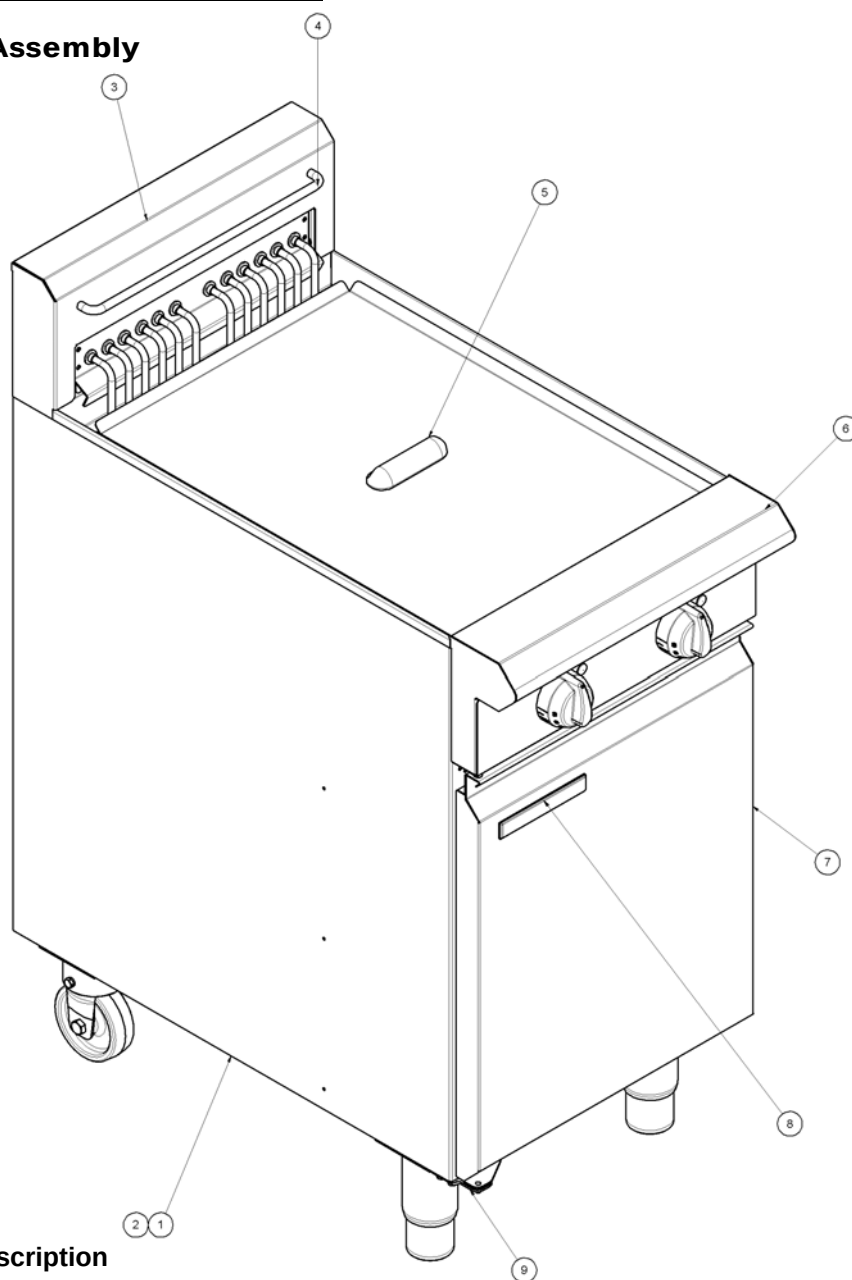
8.2.4 E43E Electrical Assembly



Item	Part No	Description
34	015966	CONTACTOR 100C09VA10
35	024018	OVERTEMP THERMOSTAT 238°C
36	021965	LABEL - RESET
37	013977	MICROSWITCH INSULATOR
38	024802	DOOR MICROSWITCH E32/G32
39	228660	TRANSFORMER WORKED
40	025948	TERMINAL BLOCK - 6 WAY
41	229033	FUSEHOLDER 6.3x32mm
	020109	GLASS FUSE 2AMP 250V 1¼ x ¼
42	228375	ACTUATOR ON/OFF RED/YELLOW
43	228374	LOAD SWITCH ON/OFF 32A 3 POLE
44	229582	NEUTRAL TERMINAL
45	020532	RELAY BASE
	020256	RESET RELAY 24V AC

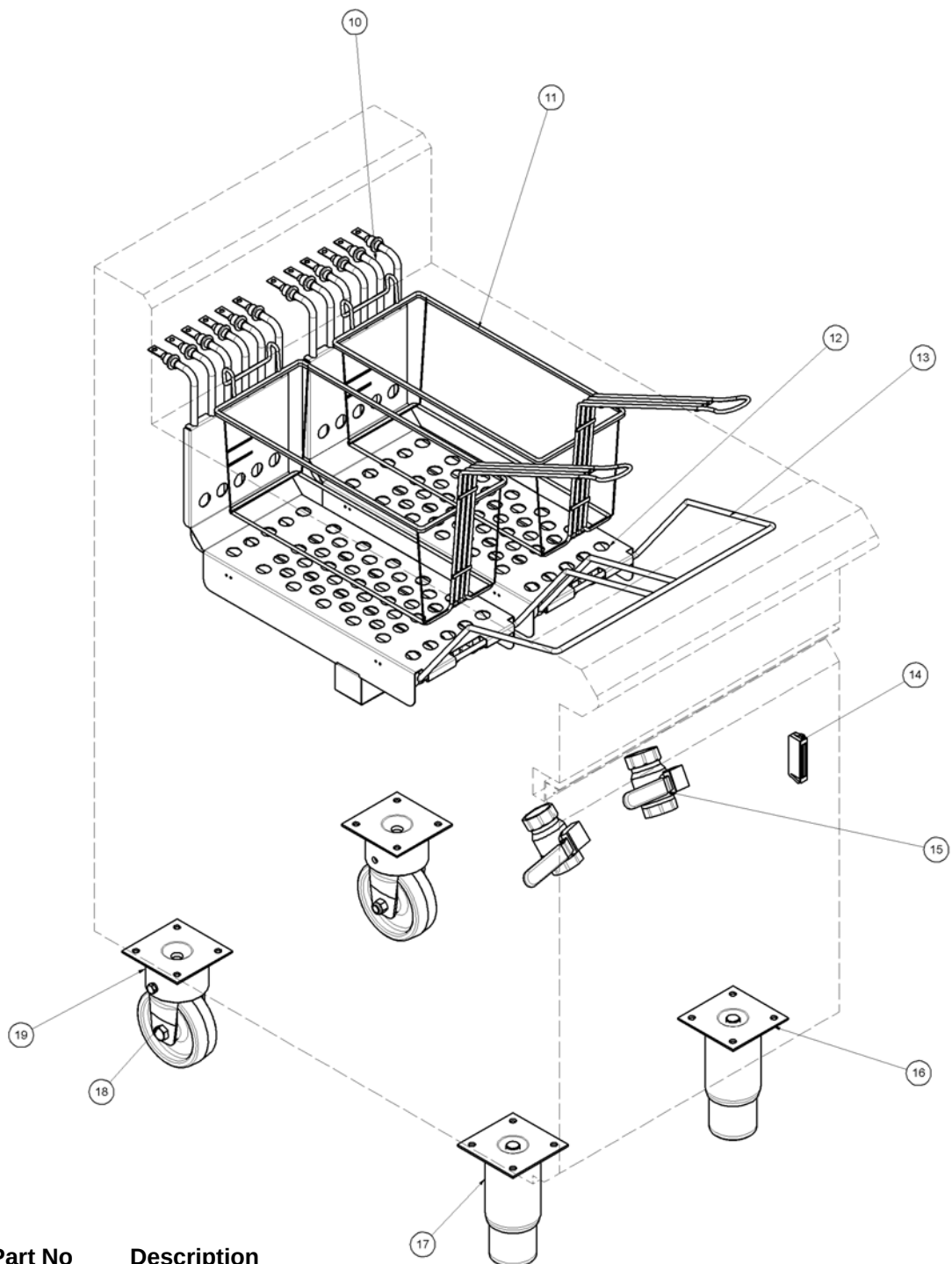
8.3 E44 Twin Tank Fryer

8.3.1 E44 Main Assembly



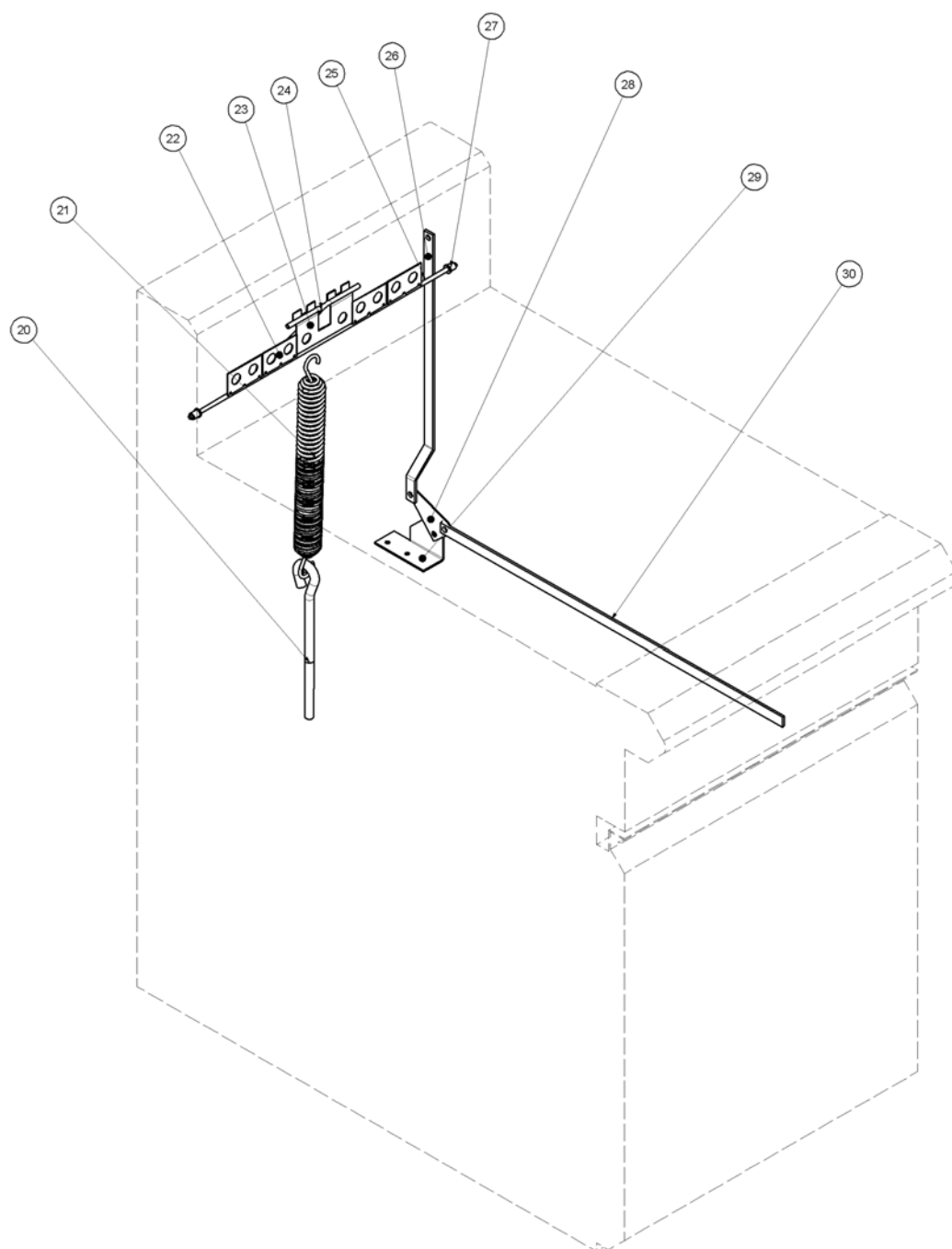
Item	Part No	Description
1	227511	FRYER SIDE PANEL RH
2	227512	FRYER SIDE PANEL LH
3	228792	SPLASHBACK E43/44
4	227441	BASKET HANGER 370mm
5	228761	LID 450 FRYER
6	227762	HOB FRONT WA BSEAL
7	230422	FRYER DOOR ASSEMBLY (NO BADGE)
	227449	DOOR HANDLE
	228846	DOOR OUTER
	227453	DOOR INNER
	227466	FRYER CATCH RECEIVER
	228132	TUBE CLIP
	228308	HINGE PIVOT WA
8	227960	BADGE BLUESEAL
9	228300	HINGE PLATE
	228301	HINGE BUSH

8.3.2 E44 Main Assembly



Item	Part No	Description
10	015299	ELEMENT 2833W 240V
11	018019	FRYER BASKET -STANDARD
12	228240	SEDIMENT TRAY WA E44
	229420	TIE WIRE SHORT
13	228245	SEDIMENT TRAY HANDLE E44
14	227856	MAGNETIC CATCH 02-10-201-10
15	019390	BALL VALVE
16	227852	LEG PLATE
17	227850	LEG 150mm (FLUSH STUD)
18	229674	REAR ROLLER ASSY
19	229671	LEG RING PLATE THREADED

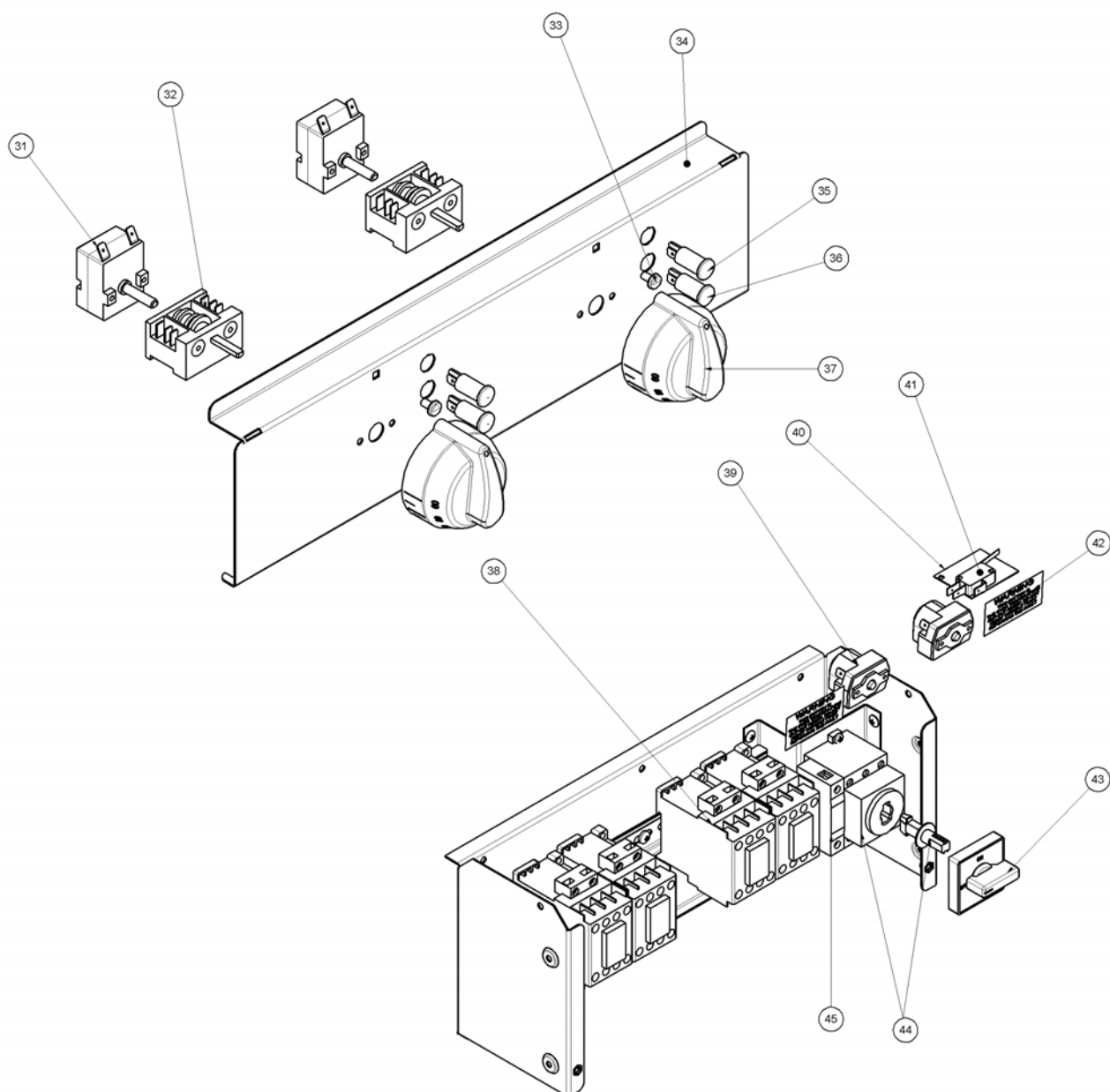
8.3.3 E44 Element Tilt Assembly



Item	Part No	Description
20	014814	EYE BOLT M10 x 200 CW M10 NUT
21	014858	ELEMENT SPRING
22	229589	CAPILLARY PLATE ELECTRIC
23	229588	PIVOT CLAMP DOUBLE
24	014812	SPRING PIVOT ROD
25	229596	PIVOT ROD
26	228564	MICROSWITCH LINK ARM
27	227975	ELEMENT PIVOT BUSH
28	228539	ELEMENT SWITCH CRANK
29	228544	CRANK MTG BRACKET
30	228563	MICROSWITCH ACTUATOR ARM

8 Exploded Parts Diagrams

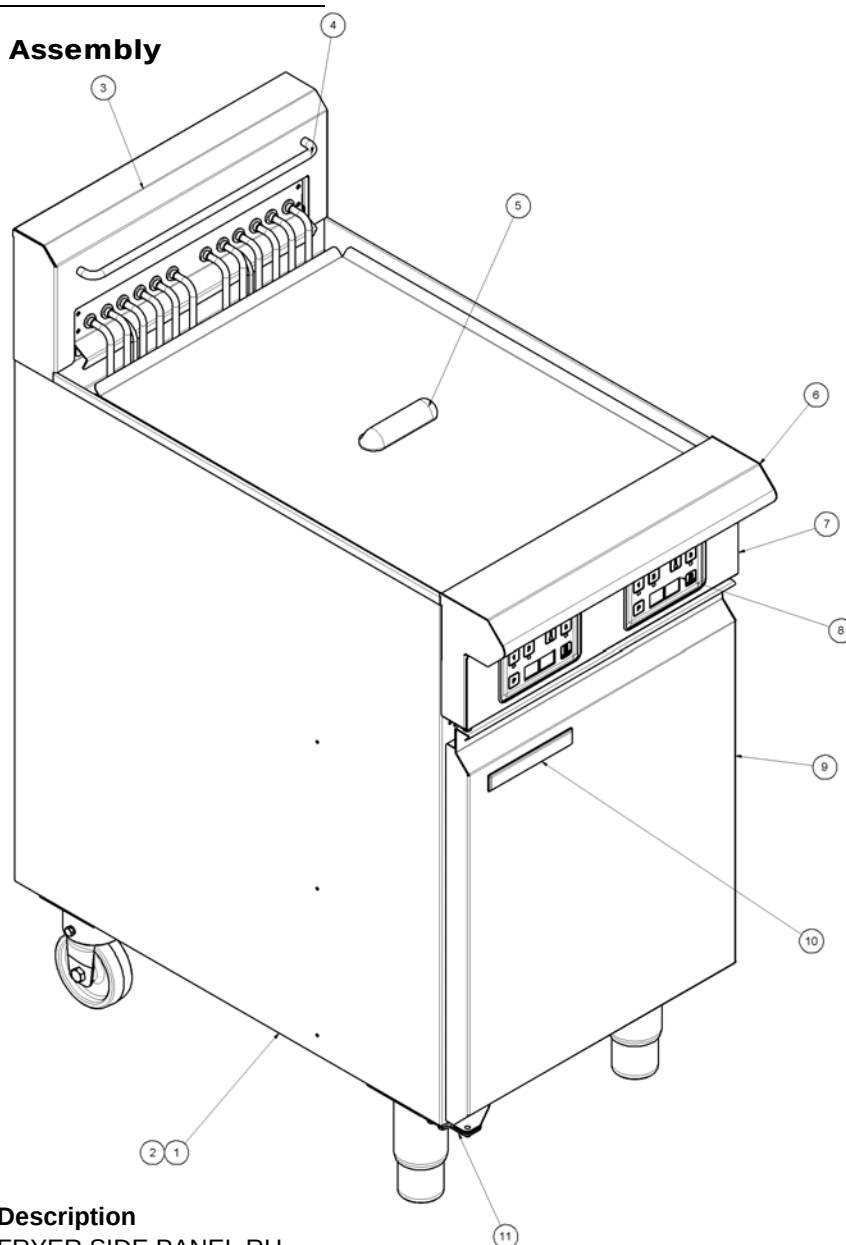
8.3.4 E44 Electrical Assembly



Item	Part No	Description
31	011982	THERMOSTAT 60°- 200°C
32	229355	SELECTOR SWITCH KIT
33	228571	INDEX MARK MOULDING
34	229411	CONTROL PANEL WA E44
35	228922	NEON - WHITE
36	227963	NEON - ORANGE-4122000478
37	227389	KNOB BLUE SEAL 6mm 60-200 deg
38	015966	CONTACTOR 100C09VA10
39	024018	OVERTEMP THERMOSTAT 238°C
40	013977	MICROSWITCH INSULATOR
41	024802	DOOR MICROSWITCH E32/G32
42	021965	LABEL - RESET
43	228375	ACTUATOR ON/OFF RED/YELLOW
44	228374	LOAD SWITCH ON/OFF 32A 3 POLE
45	229582	NEUTRAL TERMINAL

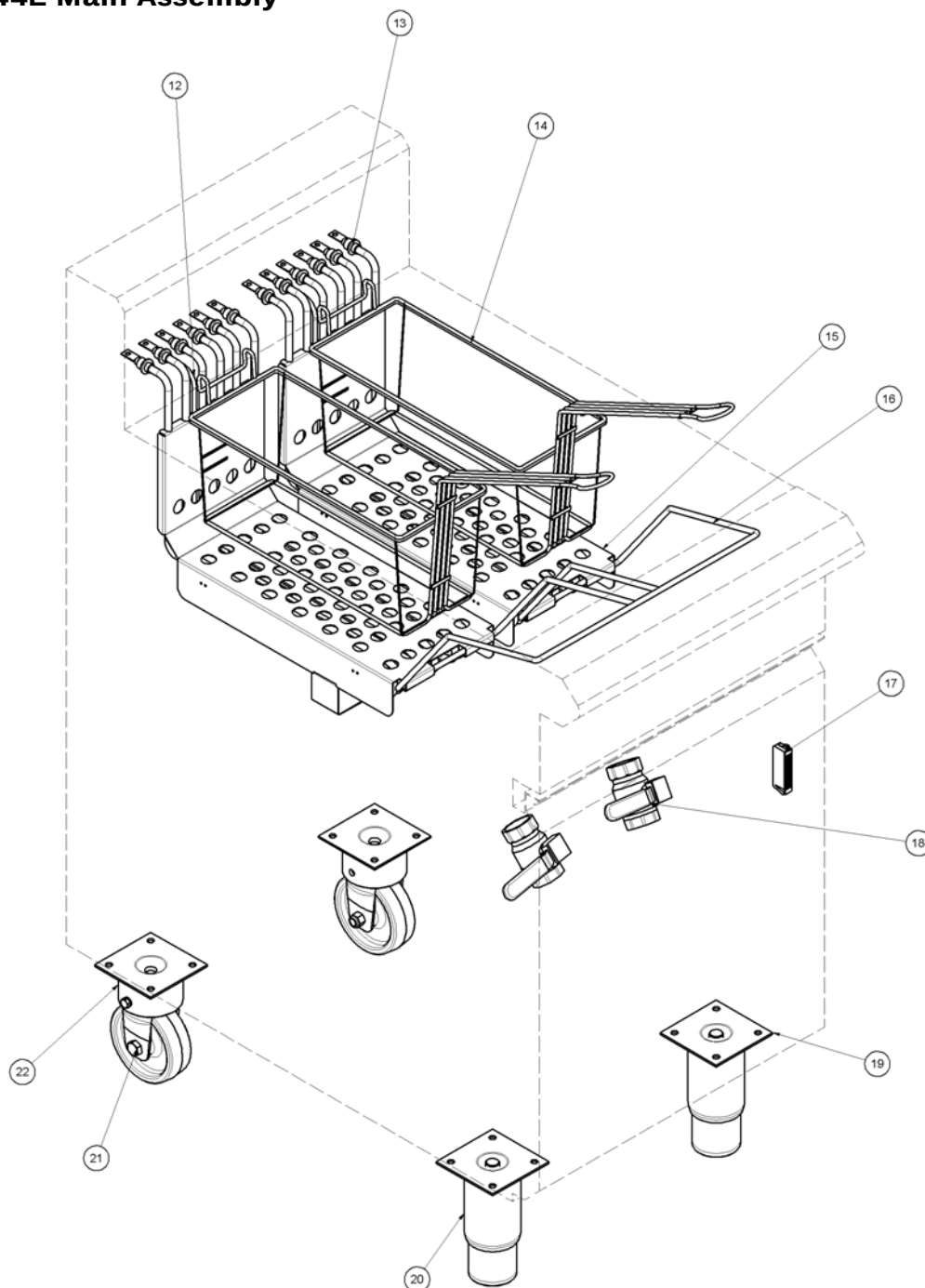
8.4 E44E Twin Tank Fryer

8.4.1 E44E Main Assembly



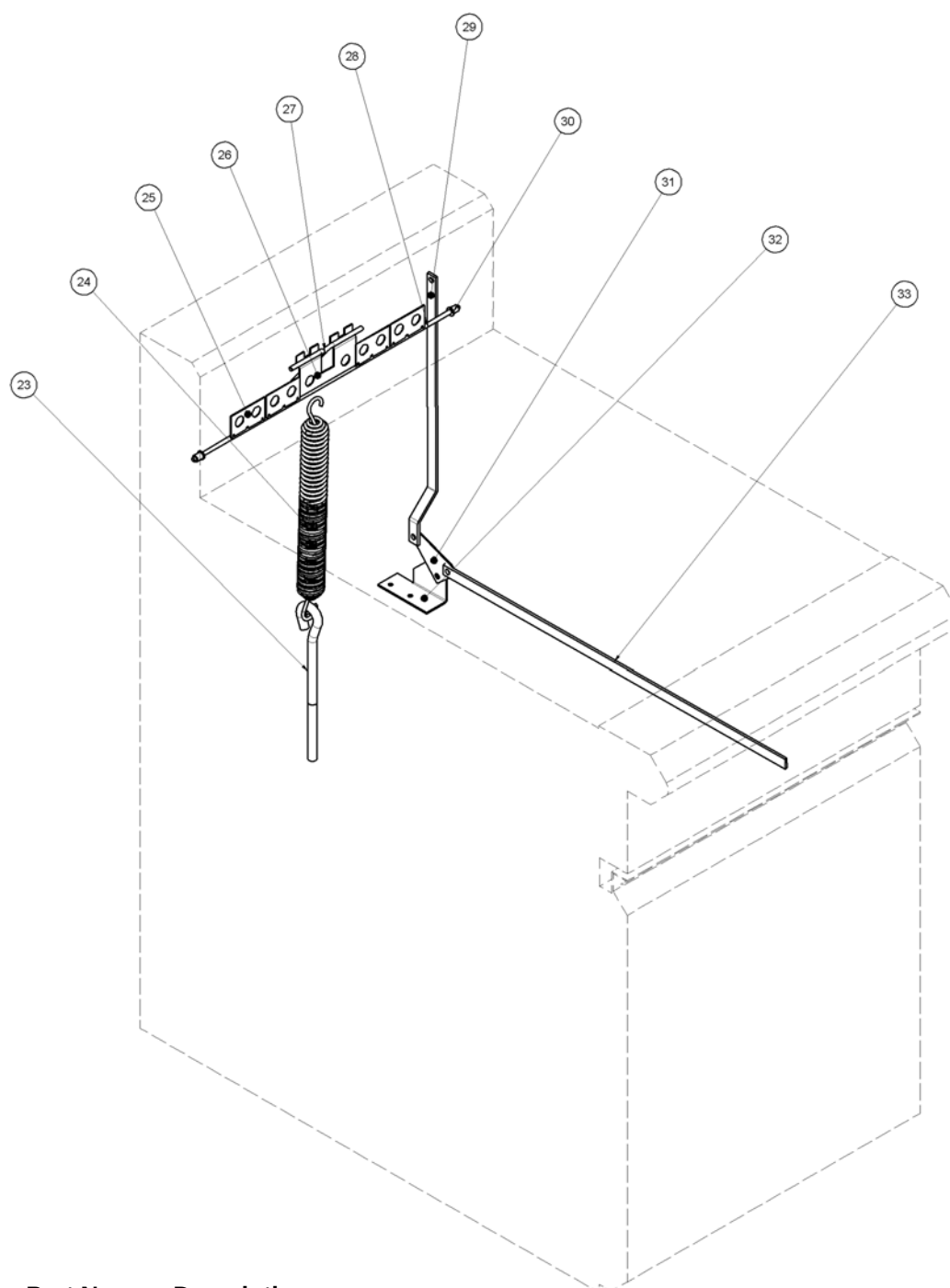
Item	Part No	Description
1	227511	FRYER SIDE PANEL RH
2	227512	FRYER SIDE PANEL LH
3	228792	SPLASHBACK E43/44
4	227441	BASKET HANGER 370mm
5	228761	LID 450 FRYER
6	227762	HOB FRONT WA BSEAL
7	229533	CONTROL PANEL WA
8	228707	FAST DIGITAL CONTROLLER KIT
	230101	OVERLAY DIGITAL 3 BASKET BSEAL
9	230422	FRYER DOOR ASSEMBLY (NO BADGE)
	227449	DOOR HANDLE
	228846	DOOR OUTER
	227453	DOOR INNER
	227466	FRYER CATCH RECEIVER
	228132	TUBE CLIP
	228308	HINGE PIVOT WA
10	227960	BADGE BLUESEAL
11	228300	HINGE PLATE
	228301	HINGE BUSH

8.4.2 E44E Main Assembly



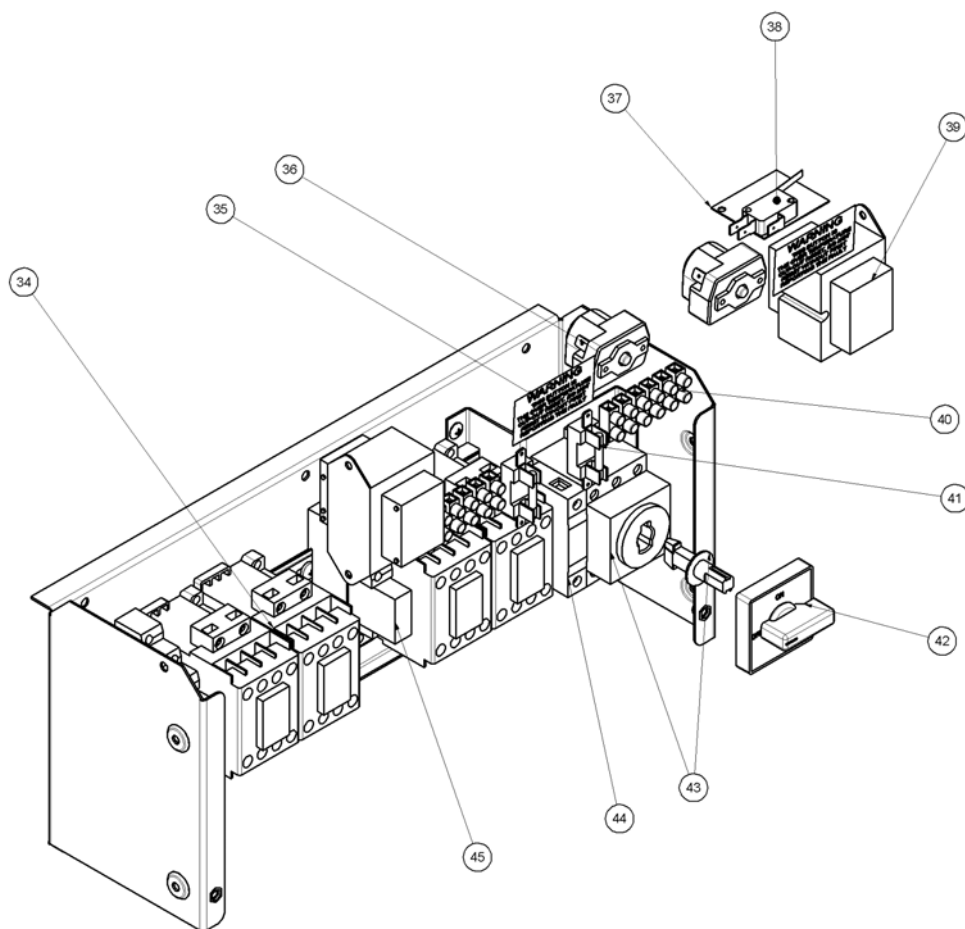
Item	Part No	Description
12	017717	PROBE ELECTRONIC
13	015299	ELEMENT 2833W 240V
14	018019	FRYER BASKET -STANDARD
15	228240	SEDIMENT TRAY WA E44
	229420	TIE WIRE SHORT
16	228245	SEDIMENT TRAY HANDLE E44
17	227856	MAGNETIC CATCH 02-10-201-10
18	019390	BALL VALVE
19	227852	LEG PLATE
20	227850	LEG 150mm (FLUSH STUD)
21	229674	REAR ROLLER ASSY
22	229671	LEG RING PLATE THREADED

8.4.3 E44E Element Tilt Assembly

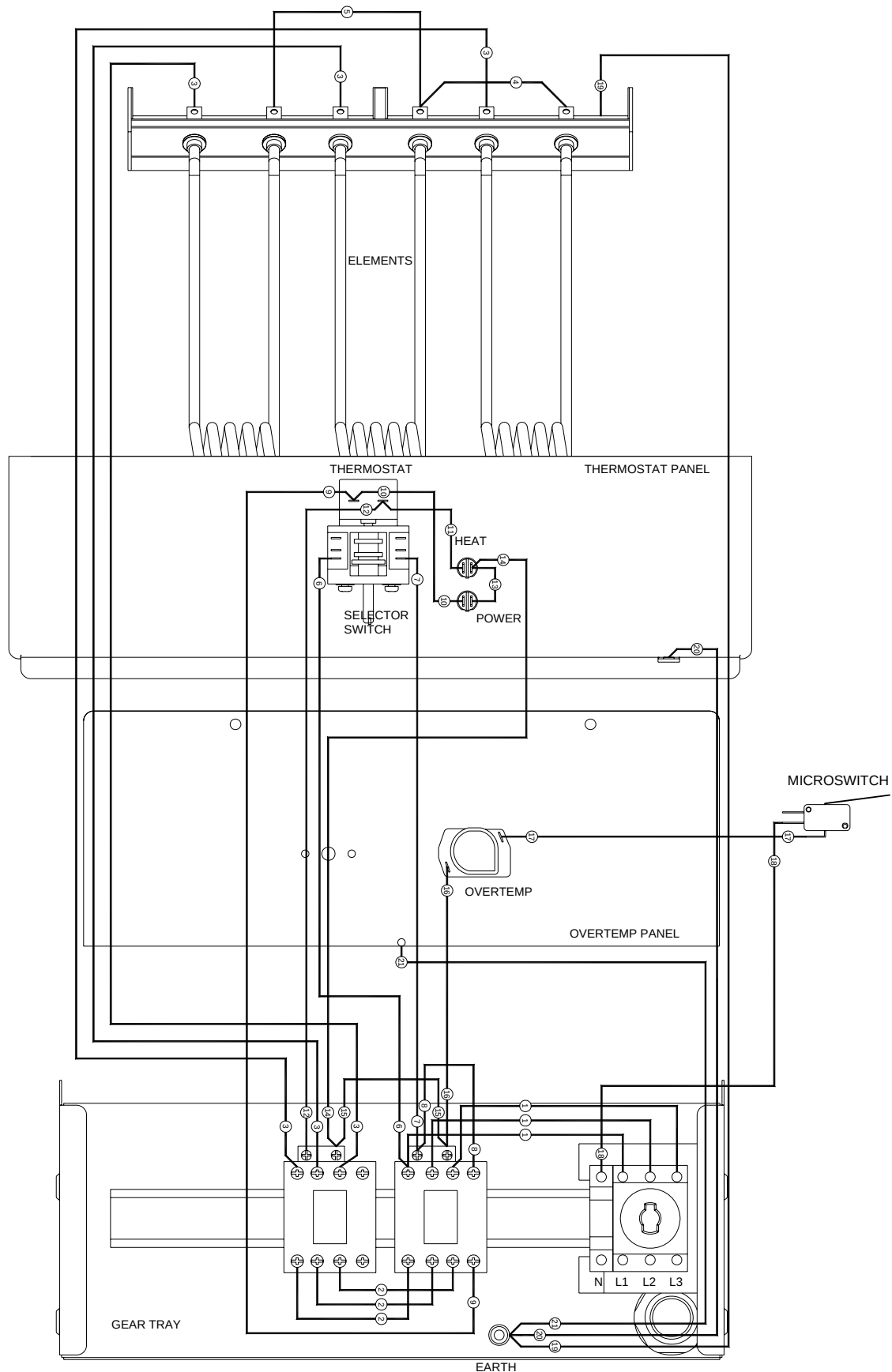


Item	Part No	Description
23	014814	EYE BOLT M10 x 200 CW M10 NUT
24	014858	ELEMENT SPRING
25	229589	CAPILLARY PLATE ELECTRIC
26	229588	PIVOT CLAMP DOUBLE
27	014812	SPRING PIVOT ROD
28	229596	PIVOT ROD
29	228564	MICROSWITCH LINK ARM
30	227975	ELEMENT PIVOT BUSH
31	228539	ELEMENT SWITCH CRANK
32	228544	CRANK MTG BRACKET
33	228563	MICROSWITCH ACTUATOR ARM

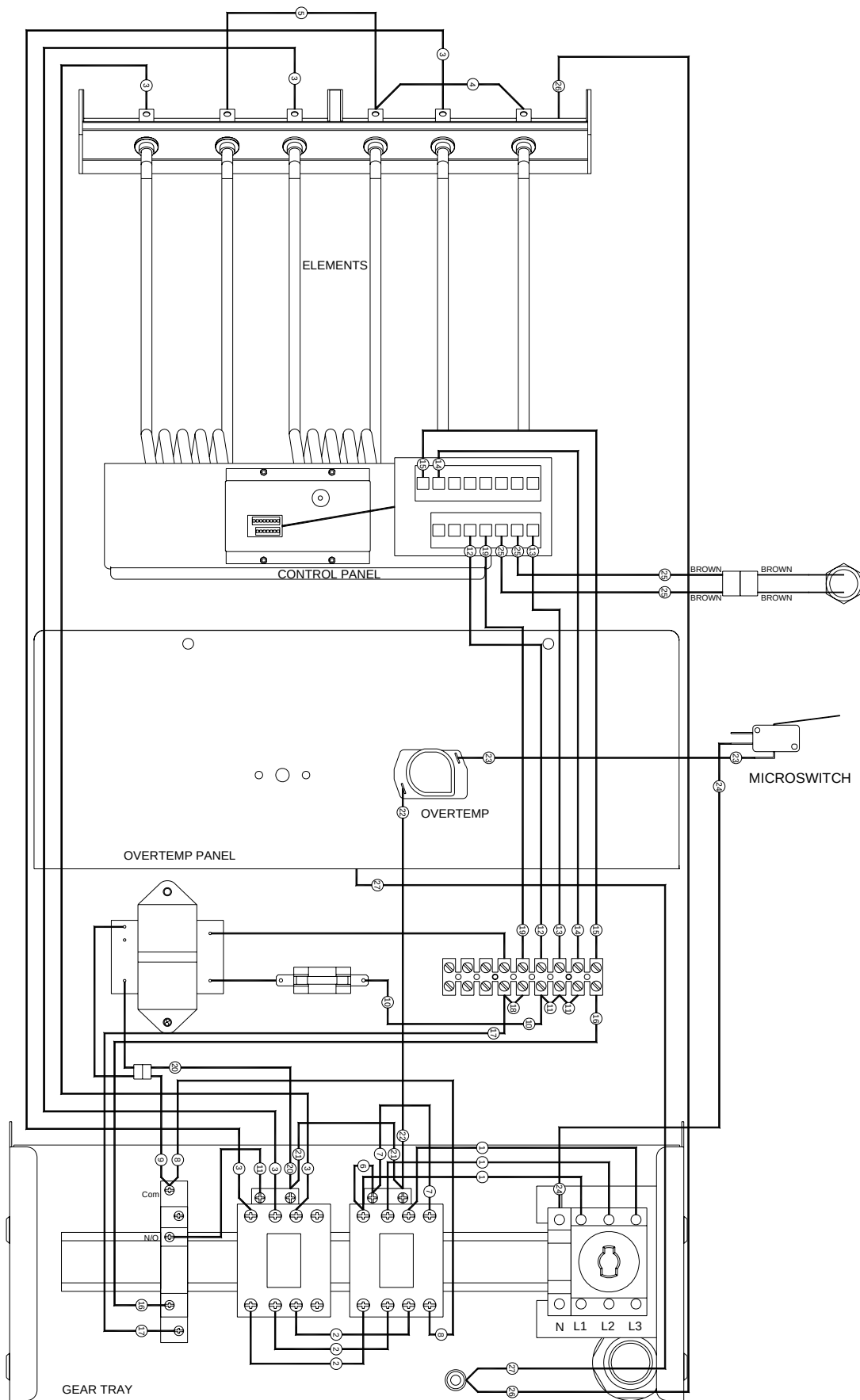
8.4.4 E44E Electrical Assembly



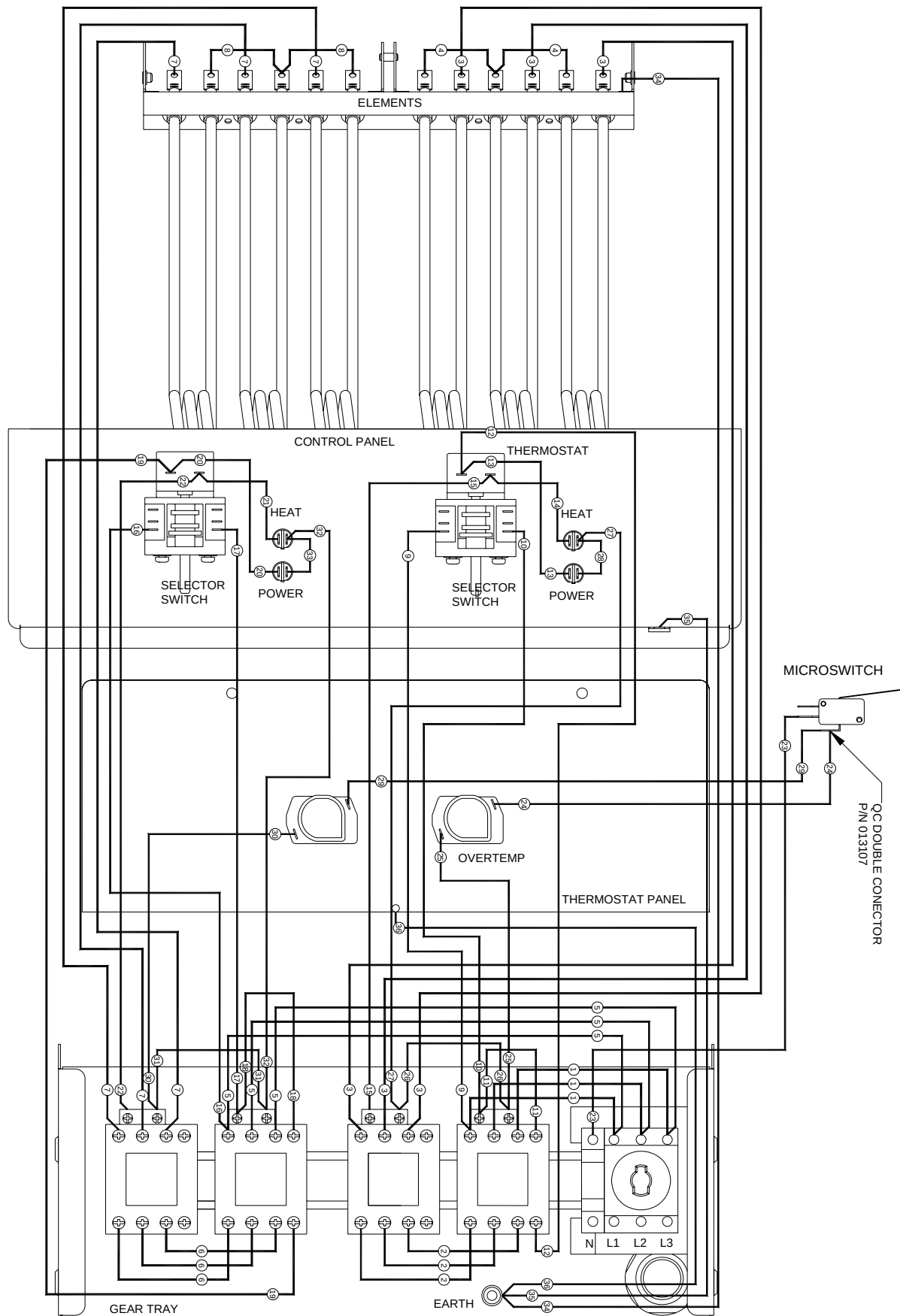
Item	Part No	Description
34	015966	CONTACTOR 100C09VA10
35	021965	LABEL - RESET
36	024018	OVERTEMP THERMOSTAT 238°C
37	013977	MICROSWITCH INSULATOR
38	024802	DOOR MICROSWITCH E32/G32
39	228660	TRANSFORMER WORKED
40	025948	TERMINAL BLOCK - 6 WAY
41	229033	FUSEHOLDER 6.3x32mm
	020109	GLASS FUSE 2AMP 250V 1¼ x ¼
42	228375	ACTUATOR ON/OFF RED/YELLOW
43	228374	LOAD SWITCH ON/OFF 32A 3 POLE
44	229582	NEUTRAL TERMINAL
45	020532	RELAY BASE
	020256	RESET RELAY 24V AC

9.1 E43 - Single Tank Fryer

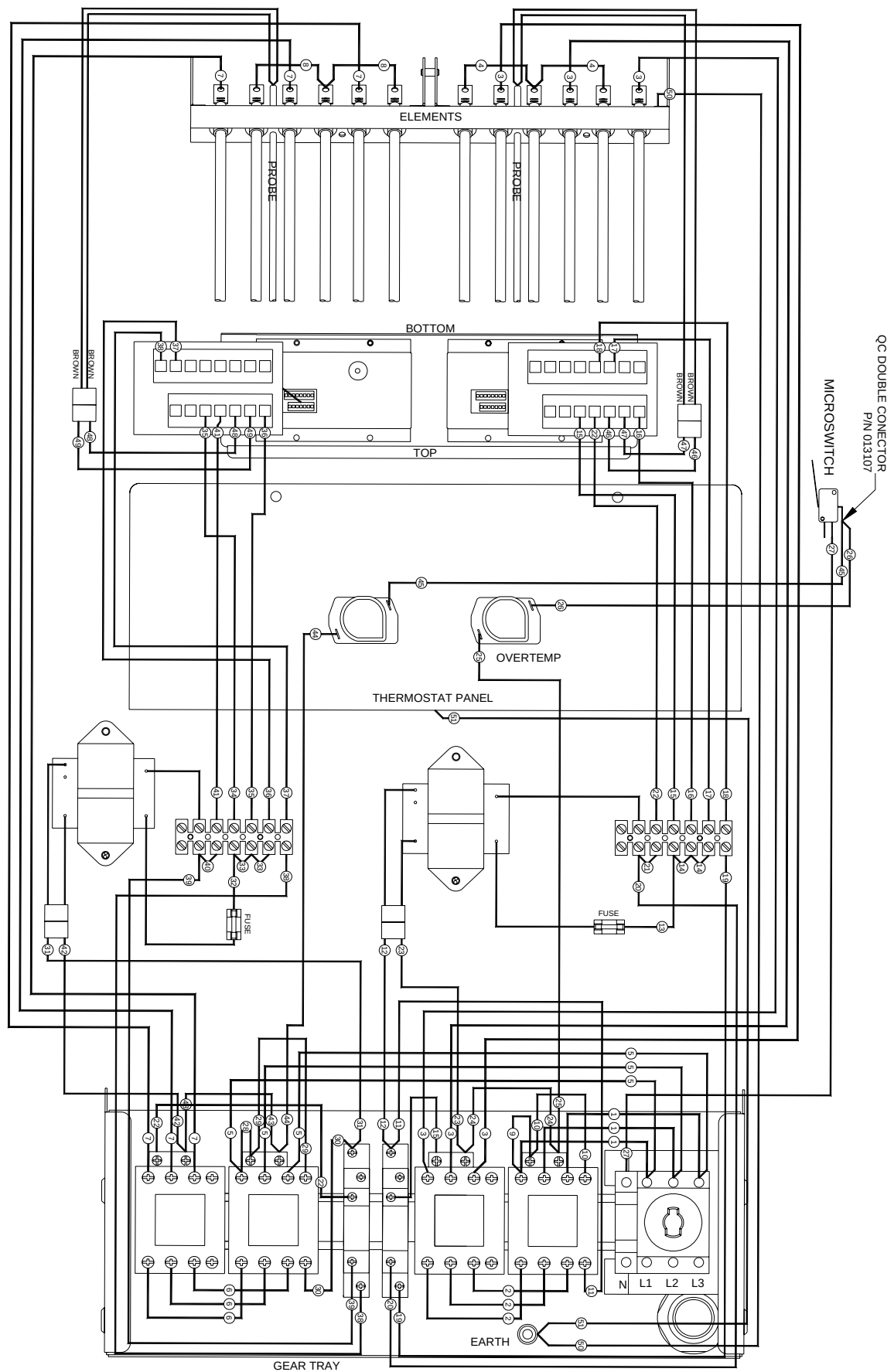
9.2 E43E - Single Tank Fryer



9.3 E44 - Twin Tank Fryer



9.4 E44E - Twin Tank Fryer



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